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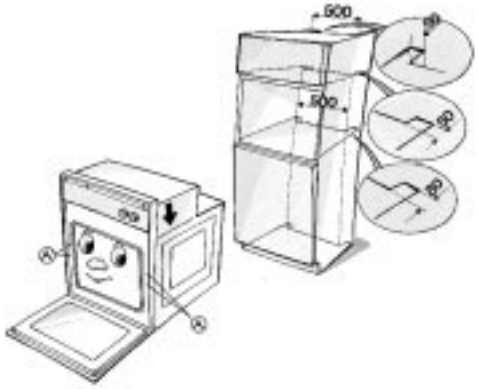
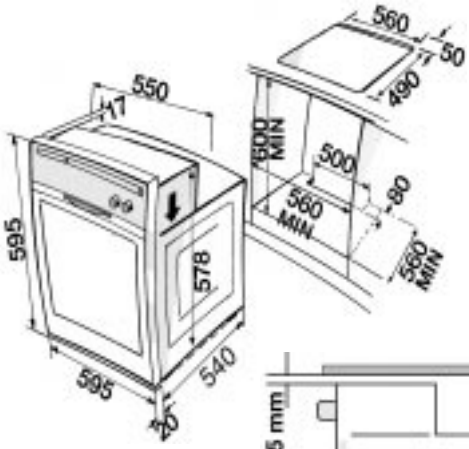
INSTALLATION

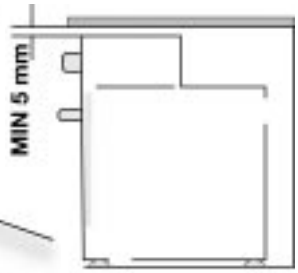
Technical information for the installer

- After removing the oven from its packaging, before making the connections place it on the polystyrene foam base to protect it from damage.
- Do not attempt to lift the oven by the handle. Lift at the sides as shown in the figure (see arrow).
- Check that the appliance has not been damaged in transit.
- Oven dimensions and kitchen unit dimensions are shown in the opposite figure.
- Kitchen units in contact with the oven must be heat resistant (80° C min).
- Install the oven in the housing, lifting it at the sides, taking care not to trap the wires of the electrical supply cable.
- For correct ventilation, follow the ventilation opening directions shown in the figure (500 min x 80 mm and 500 min x 50 mm inside the cabinet).
- Secure the oven to the kitchen unit with screws (**A**) as shown.
- The oven has also been designed for building-in under a cooktop.

NOTE: To allow for proper ventilation, we recommend that you left an opening of at least 500 x 80 mm or an equivalent area in the lower section of the housing.







An additional opening of 5 mm is required between the oven top rim and the cooktop lower rim: this opening must not be closed by strips or housing crosspieces.

During oven installation, care must be taken to ensure that the sides are not touching the front edges of the housing or adjacent drawers and doors (see picture).

No contacts

ELECTRICAL CONNECTION

- **Warning: Do not connect to the power supply before you have finished connecting the oven.**
- **Make sure the oven is installed and connected to the electricity supply by a qualified technician in accordance with the manufacturer's instructions and in compliance with local regulations.**
- **The installer is responsible for the correct electrical connection of the oven and the observance of the relative safety regulations.**
- **The oven must be connected to the electricity supply by means of an all-pole disconnect switch with minimum contact gap of 3 mm.**
- **The oven must be earthed by-law.**
- **Do not use multiple plug adapters or extension leads.**
- **After the oven has been installed, the electrical components must be inaccessible.**
- **Make sure that the voltage shown on the rating plate is the same as the power supply voltage in your home. The rating plate is on the front edge of the oven cavity (visible with oven door open).**

BEFORE USING THE OVEN

- To make the most of your new oven, read the users instructions carefully and keep them at hand for consultation in the future.
- Remove the cardboard protections and the protective plastic film.
- Remove the accessories from the oven and heat it 200° C for about an hour to eliminate the smell of protective grease and insulating materials. Keep the window open during this procedure.

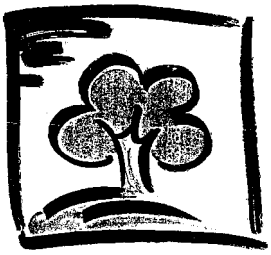
PROTECTING THE ENVIRONMENT

1. Packing

- The packaging material can be 100% recycled, as confirmed by the recycling symbol (♺).

2. Products

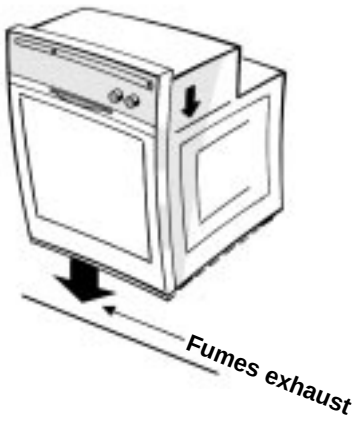
- The appliances are built from recyclable materials. If you decide to scrap the appliances please observe local waste disposal by-laws. Cut off the power cords so that the appliances cannot be connected to the mains.



PRECAUTIONS AND GENERAL RECOMMENDATIONS

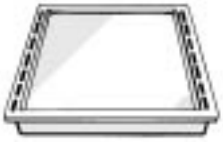
- Before any maintenance on the oven disconnect it from the electrical power supply.
- Keep children away from the oven when it is in use and when its has just been switched off.
- The oven must be repaired or adjusted only by a qualified technician.
- Make sure that the electrical wires of other electrical appliances near the oven do not come into contact with hot parts and do not become entrapped in the oven door.
- Use oven gloves to remove baking trays and accessories when the oven is hot.
- **Do not cover the bottom of the oven with aluminium foil.**
- Do not place inflammable material in the oven - risk of fire if the oven is inadvertently switches on.
- The oven is equipped with air cooling system to prevent excessive temperatures of the oven front and furniture housing.
- Following cooking times greater than one hour at temperatures of 200° C or more, it is recommended that residual heat from the oven and housing be removed by use of a cool down period. At completion of cooking, leave the oven on, in any cooking function but grill with the “temperature knob” on “0” position, for about 15 minutes. The oven door must remain closed during the cool down period.
- During the cooking process, water evaporates from food. All ovens require this steam and other fumes to be vented from the oven cavity. For reasons of safety and aesthetics, we have determined that an opening at the bottom of the door is the optimum solution.

  Consequently, vapour may be seen to be coming from this area on occasions (see picture). This is a normal occurrence and the bottom trim can be cleaned after removal of the oven door as described later in this chapter “Cleaning the oven and its accessories”. **Bear in mind there may be residual steam inside the oven. Accordingly, great care should be taken when opening the oven door.**
- Heavy weights must not be placed on the open door as this may result in damage to the cavity and hinges. Max weight: 7 kg (15lbs).



OVEN ACCESSORIES

- **Accessories supplied depend on the model (refer to the Product Description Sheet supplied separately).**

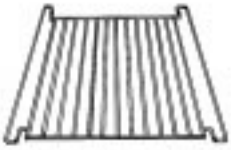


Drip tray (1)

The drip tray is designed to collect fat and food particles when it is positioned under the grid; it can also be used as a griddle to cook meat, chicken and fish, with or without vegetables. When using the drip tray under the grid, pour in a little water to avoid fat spatters and smoke.

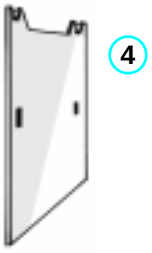
Baking tray (2)

For cooking biscuits, meringues and pizzas.



Grid (3)

The grid can be used to grill food or as a support for baking trays, cake tins and other cooking receptacles. It can be placed on any of the Shelfs in the oven.

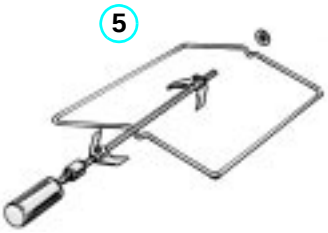


Catalytic panels (depending on model) (4)

The catalytic panels have a microporous coating that absorbs fat spatters. We recommend an automatic cleaning cycle after cooking particular fatty food.

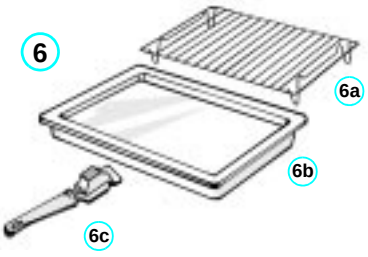
1. To clean the oven heat it to 200° C when empty and leave it switched on for about an hour.
2. At the end of the cycle and when the oven is cool, use a moist sponge to remove food residues if necessary.

   Do not use detergent or cleaners - risk of damaging the catalytic enamel coating.



Spit (depending on model) (5)

Use the spit as indicated in the relevant chapter in the Product Description Sheet supplied separately.



Pan Set Kit (6)

The set comprises a grid (6a), a drip tray (6b) and one or two tongs (6c).
This accessory must be set on the grid (3) and used with the Grill function.

COOKING CHART

N.B: The oven functions depend on the model: refer to the separate Product Description Sheet.

Food	Static function			Fan function			Static function + Fan		
Meat	**Temp. °C**	**Shelf from bottom**	**Cooking Time (Mins.)**	**Temp. °C**	**Shelf from bottom**	**Cooking Time (Mins.)**	**Temp. °C**	**Shelf from bottom**	**Cooking Time (Mins.)**
Lamb (1,5 Kg)	200	2	90-120	200	2	75-85	180	2	80-110
Kid (1,5 Kg)	200	2	90-120	200	2	75-85	180	2	80-110
Mutton (1,5 Kg)	200	2	90-120	200	2	75-85	180	2	80-110
Veal (1,5 Kg)	180	2	90-120	200	2	75-85	170	2	80-110
Beef (1 Kg)	180	2	90-120	200	2	65-75	170	2	80-110
Pork (1 Kg)	180	2	100-130	200	2	65-75	170	2	90-120
Rabbit (1,5 Kg)	180	2	100-110	200	3	75-85	170	2	90-120
Chicken (1 Kg)	200	2	65-75	200	2	60-70	200	2	65-75
Turkey (3 Kg)	180	2	180-200	200	2	130-150	180	2	180-200
Goose (2 Kg)	180	2	140-160	200	2	90-100	180	2	140-160
Duck (1,5 Kg)	180	2	90-120	200	2	75-85	180	2	90-110
Fish (approx 1 kg)									
Gilt head	180	2	45-55	180	2	40-50	170	2	45-55
Bass	180	2	60-80	180	2	40-50	170	2	60-80
Salmon	180	2	60-80	180	2	40-50	170	2	60-80
Tuna	180	2	60-80	180	2	40-50	170	2	60-80
Trout	180	2	45-55	180	3	40-50	170	2	45-55
Fish Steaks (1 kg)									
Swordfish	170	2	35-45	180	3	35-45	170	2	35-45
Tuna	170	2	35-45	180	3	35-45	170	2	35-45
Salmon	170	2	35-45	180	3	35-45	170	2	35-45
Cod	170	2	35-45	180	3	35-45	170	2	35-45
Vegetables									
Stuffed peppers	180	2	50-70	180	2	40-50	170	2	50-70
Stuffed tomatoes	180	2	50-70	180	3	55-65	170	2	50-70
Baked potatoes	180	2	40-50	200	3	55-65	180	2	40-50
Au gratin	180	2	40-50	200	3	65-75	180	2	40-50
Desserts etc.									
Cakes	150	2	35-45	150	3	30-40	150	2	35-45
Cake with filling (fruit - cheese)	160	2	60-80	160	3	45-55	160	2	60-80
Tarts	170	2	30-40	160	3	45-55	170	2	30-40
Apple strudel	180	2	40-50	190	3	45-50	180	2	40-50
Biscuits	140	2	20-35	150	1-3	25-35	140	2-4	20-35
Choux pastry	150	2	30-40	170	2-3	30-40	150	2-4	30-40
Pies	160	2	50-60	160	3	45-55	160	2	50-60
Bread	180	2	30-40	220	2	50-60	180	2	30-40
Pizza	225	2	10-15	250	1-3	30-40	225	2	10-15
Lasagne	180	2	35-45	200	3	35-45	180	2	35-45
Vol-au-vents	180	2	15-25	200	1-3	15-20	180	2-4	15-25
Soufflès	160	2	40-50	180	2	45-55	160	2	40-50

N.B.: Cooking times and temperatures are purely guidelines. Oven functions depend on the model. Refer to the separate Product Description Sheet.

COOKING CHART

Food	Grill			Grill + Fan		
	Temp. °C	Shelf from bottom	Cooking Time (Mins.)	Temp. °C	Shelf from bottom	Cooking Time (Mins.)
Sirloin steak	200	4	25-35	225	3	20-30
Cutlets	200	4	20-30	225	3	15-25
Sausages	200	4	25-35	225	3	20-30
Pork chops	200	4	20-30	225	3	15-25
Fish	200	4	20-30	220	3	15-25
Chicken drumstick	200	4	30-40	200	3	30-40
Kebabs	200	4	25-35	200	3	25-35
Spare ribs	200	4	35-45	200	3	35-45
Chicken halves	200	3	45-55	200	3	45-55
Whole chicken	-	-	-	200	3	60-70
Roast (pork, beef, veal) (approx 1 kg)	-	-	-	175	2	90-100
Duck	-	-	-	180	2	90-120
Leg of lamb	-	-	-	200	2	80-100
Roast Beef	-	-	-	200	2	40-60

CLEANING THE OVEN AND ACCESSORIES

- When you finish cooking, wait for the oven to cool and then clean it to prevent the build-up of baked-on residues.
- If the food residues are baked on, use a specific oven cleaner and follow the manufacturer's instructions on the pack.
- Clean the exterior of the oven with a sponge and warm water.
- **Do not use abrasive cleaners or pan scourers.**
- Use a liquid detergent to clean the oven door window.
- Wash the accessories in a dishwasher or in the sink, using an oven cleaner.
- After the oven has been in prolonged use and when cooking on different levels (especially food with high water contents such as pizzas, stuffed vegetables, etc...), condensation may form on the inside of the door seal. When the oven is cool, dry any condensation with a cloth or sponge.

CLEANING THE OVEN AND ACCESSORIES

Removing the oven door (for cleaning)

1. Open the oven door.
2. Press hinge catches (**A**) forwards.
3. Lift the catches until they engage and then remove the door.
4. **Warning: While you are cleaning the oven, ensure you do not disengage the hinge retainer catches.**
5. Refit the oven door by following the above steps in reverse order.

Dropping the grill element to clean the oven roof (depending on model)

- Do not attempt to clean the oven until it is cool.

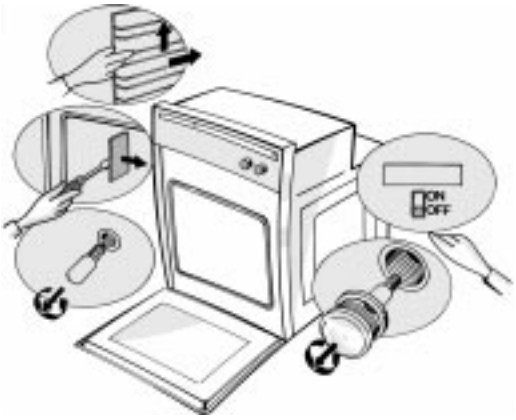
1. To clean the oven roof, pull out the grill element and lower it as far as it will go.
2. Clean the oven roof and then return the grill element to its original position.

Changing the oven lamp

1. Disconnect the oven from electrical supply.
2. Unscrew the lamp cover.
3. Change the lamp (see N.B.).
4. Refit the lamp cover.
5. Reconnect the electrical supply.

Changing the lateral lamp (depending on model)

1. Disconnect the oven from electrical supply.
2. Remove the left hand side grid.
3. Use a screwdriver to prize off the lamp cover.
4. Change the lamp (see N.B).
5. Reposition the lamp cover and press it against the oven wall until it clicks into place.
6. Refit the side grid.
7. Reconnect the power supply.



N.B:
Use exclusively 25 W 230 V lamps, type E-14, T300° C, available from After-Sales Service.

TROUBLESHOOTING GUIDE

Oven not working

- Switch the oven off and then on again to see if the problem persists.
- Check for the presence of mains electrical power.
- Oven selector on position “0” ?
- Check whether you have made the temperature setting and the function setting.
- If the electronic programmer display (depending on model) presents the message “OFF”, press any key to reset the oven and then set the clock.
- Ensure that the mechanical programmer (depending on model) is set to .

AFTER-SALES SERVICE

Before contacting After Sales Service:

1. Try to solve the problem (see "Troubleshooting Guide").
2. Turn off the appliance and restart it to see if the fault is repeated.

If after the above checks the fault still occurs, get in touch with the nearest After Sales Service.

Please give:

- a short description of the fault,
- the exact type and model,
- the service number (number after the word Service on the rating plate) is located on the right hand edge of the oven cavity (visible when the oven door is open). The service numbers are also indicated on the guarantee booklet,
- your complete address and phone number.

If any repairs are required, please contact **an authorised After Sales Service** as indicated in the warranty.

In the unlikely event that an operation or repair is carried out by an **unauthorised technician,** always request a certification of the job carried out and insist on the use of **original spare parts.**

Failure to comply with these instructions may compromise the safety and quality of the product.

DECLARATION OF CONFORMITY CE

- These appliances are designed to come into contact with foodstuffs and they are constructed in compliance with Directive 89/109/EEC.
- The appliances are designed solely for use as cooking appliances. Any other use of the appliances (e.g. for room heating) is considered as improper use and potentially dangerous.
- The appliances are designed, built and sold in compliance with:
  - The safety requirements of "Low Voltage" Directive 73/23/EEC.
  - The protection requirements of EMC Directive 89/336/EEC.
  - The requirement of Directive 93/68/EEC.